

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-06-06Day: MondayBREAKFAST – Arrival Time: 0700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Somramble eggs			140°
Hot Cereal	150 or More	Cold cereal			40°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		apple			40°
		crackers			40°
		toast bread			40°

LUNCH – Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Spaghetti w/ meat sauce.			140°
Stew	160 or more	pasta salad			60°
Hot Starch	150 or more				
Hot Vegetables	160 or more	Orange.			40°
Canned fruits/Pudding	40 or less	milk.			40°
		French bread			40°

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken			140°
Stew	160 or more	rice			180°
Soup	175 or more	Mushroom soup.			180°
Hot Vegetables	160 or more	Squash w/ carrots + bell pepper			60°
Canned fruits/Pudding	40 or less	Watermelon, Tuna Sandwich.			40°
Milk	40 or Less	milk			40°
		bread (white roll)			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-05-06Day: Saturday, SundayBREAKFAST – Arrival Time: 0703

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast. Bacon.			140°
Hot Cereal	150 or More				
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		orange			40°
		crackers			40°

LUNCH – Arrival Time: 1035

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Big chicken			140°
Stew	160 or more				
Hot Starch	150 or more	rice			180°
Hot Vegetables	160 or more	lettuce + tomato salad.			40
Canned fruits/Pudding	40 or less	Banana, cantaloupe.			40°
		milk			40°
		waters.			40°

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	seafood mix stir-fry			140°
Stew	160 or more	rice			110°
Soup	175 or more	vege soup			180°
Hot Vegetables	160 or more	buttered corn			80°
Canned fruits/Pudding	40 or less	Mandarin orange.			40°
Milk	40 or Less	milk			40°
		bread, sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-04-06Day: SaturdayBREAKFAST – Arrival Time: 0710

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs			140°
Hot Cereal	150 or More	Oatmeal			180°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		Orange			40°
		crackers			40°
		toast bread			40°

LUNCH – Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Pot roast			140°
Stew	160 or more	veg. soup			180°
Hot Starch	150 or more	rice			180°
Hot Vegetables	160 or more	vege salad			40°
Canned fruits/Pudding	40 or less	orange			40°
		milk			40°
		crackers			40°

DINNER – Arrival Time: 1750

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken			140°
Stew	160 or more	rice			180°
Soup	175 or more	miso soup			180°
Hot Vegetables	160 or more	mix vege salad			40°
Canned fruits/Pudding	40 or less	orange			40°
Milk	40 or Less	milk			40°
		sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-03-06Day: FridayBREAKFAST – Arrival Time: 07a0

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled egg			140°
Hot Cereal	150 or More	wheat toast, cereal.			40°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		Crackers.			40°
		Jelly.			40°

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: 1705

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	FISH			140°
Stew	160 or more	RICE			140°
Soup	175 or more				
Hot Vegetables	160 or more	KANH KANH			40°
Canned fruits/Pudding	40 or less	APPLE.			40°
Milk	40 or Less	MILK			40°
		DINNER POTV, COOKIES			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-02-06Day: ThursdayBREAKFAST – Arrival Time: 0707

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	grilled ham			140°
Hot Cereal	150 or More	pancakes			140°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		banana			40°
		crackers			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast Turkey			160°
Stew	160 or more	dinner roll			40°
Hot Starch	150 or more	Baked sweet potatoes			180°
Hot Vegetables	160 or more	Peas + carrots			40°
Canned fruits/Pudding	40 or less	Honeydew			40°
		Sandwich			40°
		milk			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02-01-06Day: WednesdayBREAKFAST – Arrival Time: 0700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg			140°
Hot Cereal	150 or More	Fried rice.			140°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		toast			40°
		pudding			40°

LUNCH – Arrival Time: 1159Officer's Signature: Kr.

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Hamburger steak			140°
Stew	160 or more				
Hot Starch	150 or more	Mash Potatoes.			180°
Hot Vegetables	160 or more	Fruit salad			40°
Canned fruits/Pudding	40 or less	Sherbert.			40°
		String beans. , milk			40°
		cake			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.31.06Day: WednesdayBREAKFAST – Arrival Time: 0730

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Bacon			140°
Hot Cereal	150 or More	French toast			80°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		orange.			40°
		cookies.			40°

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish.			140°
Stew	160 or more	rice.			180°
Soup	175 or more				
Hot Vegetables	160 or more	zucchini w/ tomatoe salad			60°
Canned fruits/Pudding	40 or less	pears			40°
Milk	40 or Less	milk			40°
		tuna sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-30-06Day: TuesdayBREAKFAST – Arrival Time: 0715

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs			140°
Hot Cereal	150 or More	mash potatoes			140°
Juice	40	orange juice			40°
Milk	38 - 40	milk			40°
		muffin			40°
		crackers			40°

LUNCH – Arrival Time: 1221

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ pork chop			160°
Stew	160 or more				
Hot Starch	150 or more	rice			188°
Hot Vegetables	160 or more	vege salad			40°
Canned fruits/Pudding	40 or less				
		dinner roll milk			40°
		sandwich			40°

DINNER – Arrival Time: 1715

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken			140°
Stew	160 or more	rice			140°
Soup	175 or more				
Hot Vegetables	160 or more	broccoli			40°
Canned fruits/Pudding	40 or less	Santa Loupe			40°
Milk	40 or Less	milk			40°
		sandwich, dinner roll bread			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups; tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-29-06Day: MondayBREAKFAST – Arrival Time: ~~0700~~ 0648

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blue berry pancakes.			140°
Hot Cereal	150 or More				
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		grilled ham			40°
		banana			40°
		crackers apple.			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Hot roast beef.			180°
Stew	160 or more				
Hot Starch	150 or more	rice			180°
Hot Vegetables	160 or more	Vege Soup.			180°
Canned fruits/Pudding	40 or less	mix salad fruit, milk, peach &c.			40°
		sandwich			40°
		Rosketti cookies			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-28-06Day: SundayBREAKFAST – Arrival Time: 0725

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<i>boiled egg</i>			
Hot Cereal	150 or More	<i>Pumpkin soup.</i>			
Juice	40				
Milk	38 - 40	<i>milk</i>			
		<i>toast bread</i>			
		<i>jelly</i>			
		<i>Tuna sandwich.</i>			

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.27.06Day: SaturdayBREAKFAST – Arrival Time: 0721

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs.			160°
Hot Cereal	150 or More	banana muffin, oatmeal.			180°
Juice	40	jelly			40°
Milk	38 - 40	milk			40°

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.26.05Day: Friday.BREAKFAST – Arrival Time: 6:55

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	bacon			140°
Hot Cereal	150 or More	French toast			150°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		apple			40°
		crackers			40°

LUNCH – Arrival Time: 1200Officer's Signature: FR

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken (baked)			160°
Stew	160 or more				
Hot Starch	150 or more	Brown Potatoes			160°
Hot Vegetables	160 or more	Seasoned Peas			40°
Canned fruits/Pudding	40 or less	apple			40°
		carrot & Pineapple salad			40°
		milk			40°

DINNER – Arrival Time: 1745

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork loin/steak			160°
Stew	160 or more	rice			160°
Soup	175 or more				
Hot Vegetables	160 or more	crab & broccoli salad			40°
Canned fruits/Pudding	40 or less	pears halves			40°
Milk	40 or Less	milk			40°
		dinner roll, cookies			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-25-06Day: ThursdayBREAKFAST – Arrival Time: 0710

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scramble eggs.			140°
Hot Cereal	150 or More	hash potatoes.			160°
Juice	40	Juice.			40°
Milk	38 - 40	milk			40°
		graham crackers			40°
		apple			40°
		jelly.			40°

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-24-06Day: TuesdayBREAKFAST – Arrival Time: 0700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg			160°
Hot Cereal	150 or More	muffin			40°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		graham crackers			40°
		Apple			40°

LUNCH – Arrival Time: 1155

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ham			160°
Stew	160 or more	Hot spiced apples			160°
Hot Starch	150 or more	Steamed Tapioca			180°
Hot Vegetables	160 or more	Tomatoe salad			40°
Canned fruits/Pudding	40 or less	milk, honey dew			40°
		Dinner roll			40°
		Sandwich			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BBQ Fish.			160°
Stew	160 or more	Corn Crab Steew			160°
Soup	175 or more	rice			180°
Hot Vegetables	160 or more	salad veg.			40°
Canned fruits/Pudding	40 or less	Orange.			40°
Milk	40 or Less	milk			40°
		Sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-23-06Day: MondayBREAKFAST – Arrival Time: 0745

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	toast bread, scramble egg.			80°
Hot Cereal	150 or More	Cold cereal			40°
Juice	40	Juice (orange)			40°
Milk	38 - 40	milk			40°
		orange.			40°

LUNCH – Arrival Time: 1230

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more	Spaghetti			160°
Hot Starch	150 or more	pasta			160°
Hot Vegetables	160 or more	vege salad			40°
Canned fruits/Pudding	40 or less	milk			40°
		french bread			40°
		apple.			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-22-06Day: SundayBREAKFAST – Arrival Time: 0705

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Bacon			140°
Hot Cereal	150 or More	toast			160°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		apple			40°

LUNCH – Arrival Time: 1220

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken soup			160°
Stew	160 or more				
Hot Starch	150 or more	Steamed Rice			180°
Hot Vegetables	160 or more	lettuce + tomato salad			180°
Canned fruits/Pudding	40 or less	cantaloupe			40°
		milk			40°
		dinner roll, banana			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.21.06Day: SaturdayBREAKFAST – Arrival Time: 0740

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Arnskadn, twist bread. (40°)			180°
Hot Cereal	150 or More	Cold cereal			40°
Juice	40	Apple juice			40°
Milk	38 - 40	milk			40°
		crackers			40°

LUNCH – Arrival Time: 1225

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Turkey (stir fry)			160°
Stew	160 or more				
Hot Starch	150 or more	Rice			180°
Hot Vegetables	160 or more	Cold vege.			40°
Canned fruits/Pudding	40 or less	dinner roll (bread)			40°
		milk			40°
		Sandwich			40°

DINNER – Arrival Time: 1725

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef			140°
Stew	160 or more	rice			160°
Soup	175 or more	turkey noodle soup.			180°
Hot Vegetables	160 or more	Cucumber salad			40°
Canned fruits/Pudding	40 or less	mix fruit			40°
Milk	40 or Less	milk			40°
		Sandwich, dinner roll.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.20.06Day: FridayBREAKFAST – Arrival Time: 0745

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<i>poached egg</i>			<i>160°</i>
Hot Cereal	150 or More	<i>cold cereal, apple muffin</i>			<i>40°</i>
Juice	40	<i>juice</i>			<i>40°</i>
Milk	38 - 40	<i>milk</i>			<i>40°</i>

LUNCH – Arrival Time: 1207

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<i>Red Rice BBQ chicken</i>			<i>160°</i>
Stew	160 or more	<i>seasoned green beans</i>			<i>60°</i>
Hot Starch	150 or more	<i>Red rice</i>			<i>160°</i>
Hot Vegetables	160 or more	<i>Potato salad</i>			<i>40°</i>
Canned fruits/Pudding	40 or less	<i>dinner roll, Fresh grapes</i>			<i>40°</i>
		<i>milk</i>			<i>40°</i>
		<i>sandwich</i>			<i>40°</i>

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<i>Fish (Mahi-Mahi)</i>			<i>160°</i>
Stew	160 or more	<i>Rice</i>			<i>160°</i>
Soup	175 or more	<i>Miso soup</i>			<i>180°</i>
Hot Vegetables	160 or more	<i>dinner roll</i>			<i>40°</i>
Canned fruits/Pudding	40 or less	<i>cookies</i>			<i>40°</i>
Milk	40 or Less	<i>milk</i>			<i>40°</i>
		<i>sandwich</i>			<i>40°</i>

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-19-06Day: ThursdayBREAKFAST – Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs, bacon			140°
Hot Cereal	150 or More	French toast			80°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		jelly			40°

LUNCH – Arrival Time: 1212

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey			160°
Stew	160 or more				
Hot Starch	150 or more	bake potatoes			180°
Hot Vegetables	160 or more	Pea + carrots			80°
Canned fruits/Pudding	40 or less	Honeydew			40°
		milk			40°
		Sandwich, dinner roll			40°

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Ground beef			160°
Stew	160 or more	rice			160°
Soup	175 or more	Onion soup			180°
Hot Vegetables	160 or more	lettuce + Tomato salad			40°
Canned fruits/Pudding	40 or less	dinner rolls, angel cake + 2 half peach			40°
Milk	40 or Less	milk			40°
		Sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.18.06Day: WednesdayBREAKFAST – Arrival Time: 0725

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg, wheat toast			160°
Hot Cereal	150 or More	rice			180°
Juice	40	Juice			40°
Milk	38 - 40	milk			40°
		Jelly.			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Hamburger steak.			160°
Stew	160 or more				
Hot Starch	150 or more	mash potatoes			180°
Hot Vegetables	160 or more	sautéed green beans			60°
Canned fruits/Pudding	40 or less	Fruit salad			40°
		milk			40°
		Ham sandwich.			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork			160°
Stew	160 or more	rice			180°
Soup	175 or more	Vege soup			180°
Hot Vegetables	160 or more	Vege salad			40°
Canned fruits/Pudding	40 or less	orange.			40°
Milk	40 or Less	milk			40°
		sandwich, dinner roll.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....